



## The Gypsy 2012

main variety Grenache

vintage 2012

analysis alc: 14.0 | ph: 3.62 | rs: 2.0 | ta: 5.7

type Red

producer Ken Forrester Wines

style Dry

winemaker Ken Forrester

wine of origin Western Cape

### tasting notes

The character is somewhat 'wild' a little brambly with hints of nutmeg, cinnamon, dark spices, with vanilla scents and a distinct, concentrated red-fruit focus. Great for laying down and keeping for at least ten years but already rewarding if allowed to breathe in a decanter.

### blend information

53% Grenache, 41% Syrah, 6% Mourvedre

### food suggestions

Deliciously matched with risotto, sensuously truffled pasta. Ideal for flavoursome grills, lamb and beef.

### in the vineyard

Region: Western Cape

Soils: Grenache from decomposed granite at 450m Shiraz from ancient gravels onto clay

### about the harvest

A hand-picked selection of the first ripest fruit.

Yields: 2 - 3 tons/ha Grenache - planted 1959 6 tons/ha from Syrah - planted 1999

### in the cellar

Cool soaked prior to fermentation, then taken to new French oak barrels for 12 months. At this point a further selection takes place before blending and the final blend goes back to new barrels to marry and harmonise over the following 12 months. After almost 2 years languishing in a cool cellar the Gypsy is stable with the oak and intense fruit totally harmonised. A very concentrated, focussed blend, with layers of deep fruit.